

— Creative —  
**CATERING**

# Menu pack



# *— Creative —* **CATERING**

The Awapuni Function Centre is based at the Awapuni Racecourse in Palmerston North.

Centrally located with ample free car parking and green space, the Awapuni Function Centre is purpose built to step up to any occasion. Whether you are organising a board meeting, management conference, training day or an event such as a dinner, product launch or a trade show we can accommodate it all.

Set in park like surroundings and with spectacular views over to the Tararuas and the wind farm, the Awapuni Function Centre offers a unique venue for your next event.





# *— Creative —* **CATERING**

We believe that food is a celebration and should be treated as such, which is why the innovative cuisine from our Chefs is always prepared with loving care and due attention to detail.

We offer a wide array of menus to choose from, or alternatively, we can adapt our meals to suit your style, taste and budget meaning that we really do cater for everybody.

Guests with special dietary requirements are easily catered for given prior notification, through clear labelling of dishes or serving separate meals if needed.

All menu prices are inclusive of GST, and some do have minimum and maximum number restrictions – however if you really want one of those menus then please do talk to our friendly team and we will see what we can do for you!

**Please be aware prices could change due to being able to get products.!**

**Please get in touch for fixed prices for your function.**

V – Vegetarian

GF – Gluten Free

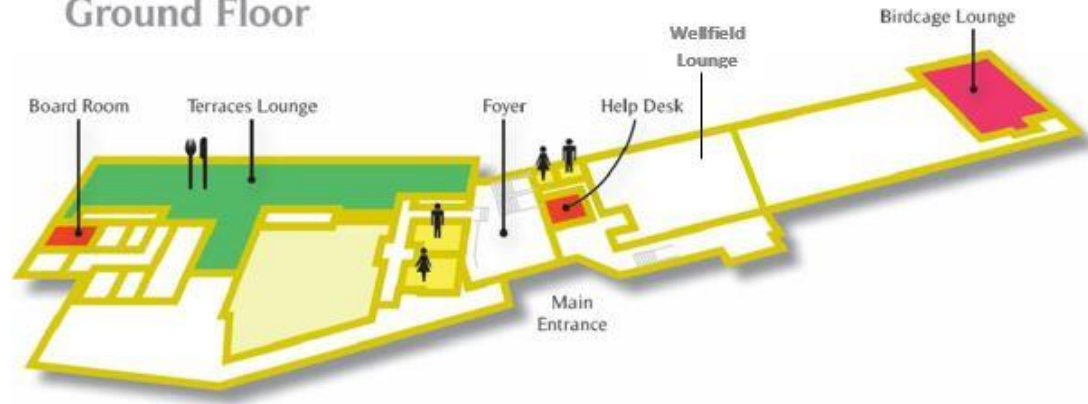
VG – Vegan

DF – Dairy Free

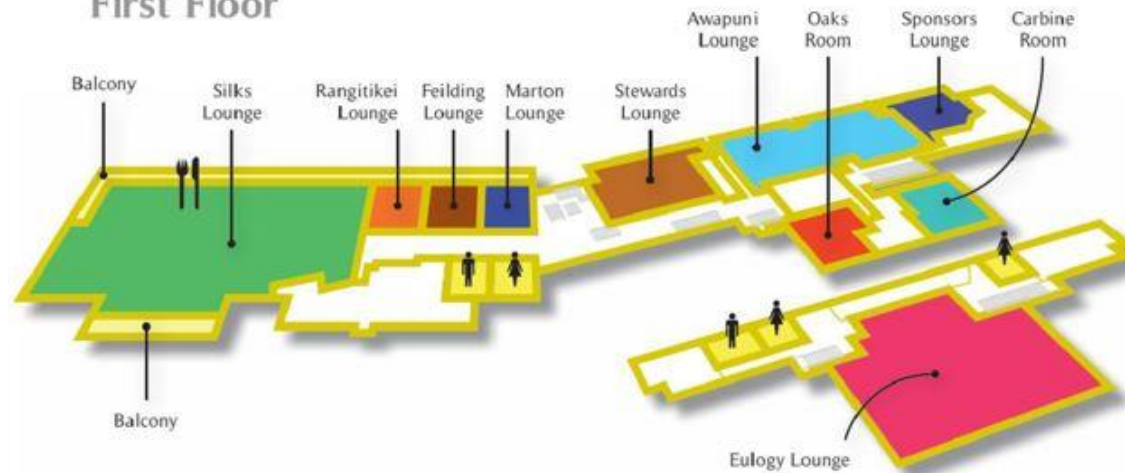


# Maps

## Ground Floor



## First Floor



## Second Floor



# Canapes

## Ocean Breeze

Italian style chili baked mussel

Lemon butter scallops with tomato onion salsa (GF)

Seafood cocktail (GF)

vodka & dill marinated salmon gravlax (GF/DF)

Smoked salmon mousse roulade (GF)

Fish tart with spicy mayo

Dill marinated fish tart with beetroot salsa.

## Field Turf

Surf & turf crostini

Beef croquets with chargrilled red pepper sauce

Moroccan lamb galeite with pine nuts, chili raisin salsa

BBQ pork belly skewers (GF/DF)

Spiced pork bonbon

Potato Bread with camembert prosciutto tomato relish

Venison tartare with crispy fried anchovy & potato chips (GF/DF)

Pulled lamb with sweet potato cake (GF/DF)

Steak with pear & blue cheese salad (GF)

St Louis pork ribs (GF/DF)

Antipasto skewer (GF)

Butter chicken puff

Pigs in a blanket

Chicken arancini balls with oregano mayo

**More options on the next page.....**

**Choice of 5 items**

**\$28.00 pp**



# Canapes

## Garden Field

- Tomato mozzarella puff
- Beetroot carpaccio with feta & red wine jelly (GF)
- Sweet corn & cheddar fritter with harissa mayo
- Gazpacho (GF)
- Tapenade bruschetta with tomato red onion basil & cheese
- Hummus & tomato Falafel with onion salsa (GF/DF)
- Grilled halloumi skewer (GF)
- Creamy herb pumpkin tart
- Deconstructed spicy pumpkin wonton with feta & current jelly

## Sweet Land

- Creamy lemon meringue
- Blueberry delight
- Black forest cake
- Crunchy chocolate mousse
- Coffee cream bun
- Cheesecake

## Special extras - \$6.50 pp per item

- Oyster with red wine dressing (GF/DF)
- Selection of sushi
- Prawns & salmon ceviche with herb cream fraiche blinis
- Gourmet pizza
- Marinated duck breast with lentil cake & orange jelly (GF/DF)





# Creative Cheeseboards

## Prince cheeseboard - \$75.00

3 types of NZ cheeses'  
Selection of chutneys & pickles  
Dried fruits & nuts  
A range of crackers & breads

## Queen cheeseboard - \$85.00

5 types of NZ cheeses'  
Selection of chutneys & pickles  
Dried fruits & nuts  
A range of crackers & breads

## King cheeseboard - \$100.00

7 types of NZ cheeses'  
Selection of chutneys & pickles  
Dried fruits & nuts  
A range of crackers & breads  
Lavosh/Grissini

**Cheeseboards designed for 20 pax**





# Creative Grazing Tables

**Prince grazing table – starting from \$335.00 for 20pax**

- 3 types of NZ cheeses'
- 3 varieties of cured meats
- Selection of chutneys & pickles
- Dried fruits & nuts
- A range of crackers & breads

**Queen grazing table – starting from \$475.00 for 30 pax**

- 4 types of NZ cheeses'
- 3 varieties of cured meats
- Smoked salmon
- Selection of chutneys & pickles
- Dried fruits & nuts
- A range of crackers & breads
- Chef choice of 4 canapes

**More options on the next page.....**





# Creative Grazing Tables

## **King grazing table – starting from \$830.00 for 50 pax**

- 5 types of NZ cheeses'
- 4 varieties of cured meats
  - Smoked salmon
- Selection of chutneys & pickles
- Dried fruits & nuts
- A range of crackers & breads
- Chef choice of 5 hot canapes

## **Super king grazing table – starting from \$990.00 for 60 pax**

- 7 types of NZ cheeses'
- 6 varieties of cured meats
  - Smoked salmon
- Selection of chutneys & pickles
- Dried fruits & nuts
- A range of crackers & breads
- Chef choice of 6 hot, cold & sweet canapes



# Gourmet Platters

All Homemade on site

## **Meat lovers - \$85.00**

BBQ Pork, Pork Ribs, Sicilian meat loaf, venison sausages, Fried Chicken nibbles.

## **Seafood Odyssey - \$85.00**

NZ ocean freshest seafood with accompaniments

## **Southern - \$85.00**

Fried chicken, pulled beef croquettes, grilled halloumi with pine nut sauce, marinated beef skewer, mac n cheese ball, Potato bread with salsa butter.

## **Butchery Grill - \$85.00**

BBQ chicken nibbles, lamb kofta, chorizo sausage, marinated beef cheek, roast pork belly

## **Plant-based & vegetarian - \$70.00**

Mushroom hemp meatballs, chickpea taco, teriyaki tempeh, pumpkin, beans & broccoli crêpe, marinated & battered fried tofu

## **Bakehouse selection - \$70.00**

steak pies, chicken pies, house made sausage rolls, ham & egg quiche

## **Sausage platter - \$75.00**

Selection of Artisan sausages

More options on the next page.....

Platters designed for 10 pax

Served with a selection of dipping sauces





# Gourmet Platters continued

## Seasonal Fruit Platter - \$75.00

A mixture of seasonal fresh fruit served with honey, lemon, yoghurt dressing Dried fruits - apricot, prunes & dates

## Around Asia - \$85.00

Pork wontons, prawn dumplings, prawn twists, vegetable spring rolls, Thai fishcakes, Thai beef salad, potato balls

## Ultimate deserts - \$85.00

A mixture of confectionary & homemade deserts

## Dipping sauces — complimentary

Chimichurri, cranberry, spicy mayo, plum sauce, apple sauce, hummus, BBQ sauce, sweet chilli, tomato, pesto, roast sesame dressing

## Platters designed for 10 pax

Dips will be provided accordingly - if you would like extras you can request at no extra cost



# BBQ Menu

assorted rustic breads with butter & condiments

## Hot station

Marinated scotch fillet minute steaks (125g) (GF/DF)

Grilled beef kebab (GF/DF)

Beef rump seasoned with garlic & parmesan crust

Lemon Thyme marinated chicken drums (GF/DF)

Lemon grass chili & coriander chicken (GF/DF)

Huli Huli Hawaiian chicken

Sausages & pineapple skewers (GF)

Sosaties chicken (South African kababs)

Bacon wrapped BBQ fatty (pork belly)

Korean spice BBQ pork belly (GF/DF)

Grilled Spanish chorizo (GF/DF)

Scallops & prawn skewers (GF/DF)

Grilled vegetarian skewer (VE/V/GF/DF)

Honey mustard marinated halloumi skewer (VE,GF)

Teriyaki & sesame tempeh skewers with peanut dressing (VE/V/DF/GF)

Cajun seasoned mushroom & pineapple skewers (VE/V/DF/GF)

Salads on next page....





# BBQ Menu continued

## Salad station

Roasted potato & egg salad with chipolata mayo (GF)

Italian pasta salad with parmesan

Quinoa salad (GF)

Mexican Caesar salad

Calypso salad (noodles, mango, cashew, coriander)

Carbonara orzo rezone

Roast cauliflower with hummus & Greek yoghurt (GF)

Tuna broccoli salad (GF/DF)

Garden Salad (VE/V/GF/DF)

## Additional

Deserts can be added on by request – or client can provide birthday/wedding cake to be cut up

Includes selection of teas, herbal infusions & Ebony roastery coffee,

**A choice of 3 hot & 3 salads \$65.00 pp**

**A choice of 4 hot & 4 salads \$75.00 pp**



# Buffet 1

## Bread

Assorted rustic breads with butter

## Cold Station

Green salad with herb garlic dressing (GF/DF)

Potato salad (GF)

## Hot Station

Herb roast chicken (GF)

Fried rice (GF/DF/V/VE)

Garden fresh vegetables (GF/DF)

## Dessert

Assorted sweet treats

**\$57.00 pp**

Includes selection of teas, herbal infusions & Ebony roastery coffee

## Additional add on Choice of 1 meat

### Carvery Station - \$9.00 per person

Roast ham

Roast beef

Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding





# Buffet 2

## Bread

Assorted rustic breads with butter

## Cold Station

Green salad with herb garlic dressing (GF/DF/V/VE)  
Mix Beans and cheese salad (GF)

## Hot Station

Chicken cacciatore (GF/DF)  
Slow roast beef with sun dried tomato tapenade (GF/DF)  
Herb roast potato (GF/DF/V/VE)  
Greek Lemon Orzo Pasta  
Broccoli & cauliflower bake

## Dessert

Creative Assorted Dessert Buffet with  
Fresh seasonal fruit (V, GF, DF)

**\$67.00 pp**

infusions & Includes selection of teas, herbal Ebony roastery coffee

## Additional add on Choice of 1 meat

### Carvery Station - \$9.00 pp per meat

Roast ham  
Roast beef  
Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding





# Buffet 3

## Bread

Assorted rustic breads with butter

## Cold Station

Green salad with herb & ginger dressing (GF/DF/V/VE)

Egg & vegetable salad (GF)

Roasted beetroot halloumi salad (GF)

## Hot Station

Herb roast chicken with Creamy mushroom & leeks (GF)

Fennel & Sage Marinated pork with Apple chutney (GF/DF)

Herb, Garlic & Chili Spaghetti (aglio e olio)

Rustic potato (GF/DF)

Garden fresh vegetable (GF/DF)

## Dessert

Creative Assorted Dessert Buffet with

Fresh seasonal fruit (V, GF, DF)

**\$75.00 pp**

Includes selection of teas, herbal infusions & Ebony roastery coffee

**Additional add on Choice of 1 meat**

**Carvery Station - \$9.00 pp per meat**

Roast ham

Roast beef

Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding





# Buffet 4

## Bread

Assorted rustic breads with butter

## Cold Station

Green salad with balsamic dressing (GF/DF/V/VE)

Greek salad (GF)

Corn and pea salad (GF)

## Hot Station

Chicken souvlaki with tzatziki sauce (GF)

Moroccan lamb tagine with pickled eggplant & dates (GF/DF)

Herb and dry nut mix couscous

Scalloped potato

Roast vegetables (GF/DF)

## Dessert

Creative Assorted Dessert Buffet with

Fresh seasonal fruit (V, GF, DF)

**\$80.00 pp**

Includes selection of teas, herbal infusions & Ebony roastery coffee

## Additional add on Choice of 1 meat

Carvery Station - \$9.00 pp per meat

Roast ham

Roast beef

Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding





# Buffet 5

## Bread

Assorted rustic breads with butter

## Cold Station

Green salad with herb dressing (GF/DF)

Whole poached salmon with cocktail sauce

Cobb salad (GF)

## Hot Station

Herb & garlic marinated beef scotch fillet with red wine Jus (GF/DF)

Sage and onion roast chicken with brie cheese sauce (GF/DF)

Creamy mushroom risotto (GF)

Parsley potato (GF/DF)

Garden Fresh Vegetables. (GF/DF)

## Dessert

Creative Assorted Dessert Buffet with

Fresh seasonal fruit (V, GF, DF)

**\$85.00 pp**

Includes selection of teas, herbal infusions & Ebony roastery coffee

## Additional add on Choice of 1 meat

Carvery Station - \$9.00 pp per meat

Roast ham

Roast beef

Roast pork

Includes condiments:

Mustard, apple sauce, horseradish cream, Yorkshire pudding





# Banquet Menu 1

~A banquet is served platter style to each table ~

## To start...

Homemade potato bread with chili garlic butter

Mixed variety of canapes

Chef Choice of mixed choice canapes

## Salad

Green garden salad with herb & ginger dressing (GF/DF/V)

## Mains

Chicken thighs tossed through a mango sauce with green bean, jasmine rice, garlic yoghurt & crispy roti

Scotch fillet with Creamy cauliflower puree, garlic & herb charred broccoli & roasted Portobello mushroom.

Served with roast potato (GF)

## Dessert

Chocolate pudding with brandy butter sauce

Chefs' selection of sweet canapes

Includes selection of teas, herbal infusions & Ebony roastery coffee station

**\$70.00 pp**



# Banquet Menu 2

## To start...

Homemade potato bread with chili garlic butter

Deli antipasto platter

## Salad

Pasta Salad

Green garden salad with herb & ginger dressing (GF/DF/V)

## Mains

Fennel and sage roasted pork with roasted pumpkin and kumara with fennel gravy (GF/DF)

Slow cook beef cheek wrapped with bacon with  
garlic potato mash, juniper berry & herb jus. (GF)

## Dessert

New York cheesecake with berry compote

Chefs' selection of sweet canapes

Includes selection of teas, herbal infusions & Ebony roastery coffee station

**\$75.00 pp**





# Banquet Menu 3

## To start...

Homemade potato bread with chili garlic butter

Chefs' selection of canapes

Deli antipasto platter

## Salad

Broccoli tuna salad (GF/DF)

Green garden salad with herb & ginger dressing (GF/DF/V)

Roast carrot salad with orange dressing (GF/DF)

## Mains

Moroccan style lamb with couscous, mix nut & aubergine pickle

Lemon and herb marinated king salmon with sautéed green and potato, with herb sauce (GF)

Cajun season roast chicken with confit garlic and parsley Tossed potato with gravy (GF/DF)

## Dessert

Chocolate and blueberry mousse

Pavlova with fruit & vanilla cream (GF)

Chefs' selection of sweet canapes

Includes selection of teas, herbal infusions & Ebony roastery coffee station

**\$85.00 pp**



# Plated dinner

## Pre-set on tables

Assorted rustic breads with butter

## Entrée (choose 1 option)

Pickled crab & salmon terrine

With salmon caviar, cream fraiche & gremolata oil

Wild cake

Wild mushroom pan cake served with truffle cream pasta herb salad (V)

Goat cheese strudel

Goat cheese and red onion marmalade strudel served with salsa verde & ratatouille (V)

Dukkha Spiced Venison

Beetroot terrine, carrot velouté with black garlic puree (GF)

Beef Tartare

Dijon cream fraiche, egg and herb salad, pickled vegetables with homemade chips (GF)

Confit Duck

Herb confit duck, savoury lentil cake, yoghurt sponge with orange curd & spinach jelly

Salmon Gravlax

Savoury almond biscuits, herb cream fraiche, micro green salad with capers & pickled orange

Grilled Halloumi

Pickled beetroot, fennel salad, quinoa salad, capers, and raisin chilli chutney (V)

Mains on the next page....

Special dietaries catered to on request





# Plated dinner

Main (choose 2 options for alternate drop)

Seared fillet of central country beef

Served with smoked Portobello, potato gratin port wine jus (GF)

Paprika & red wine confit chicken

Potato fondant filled with goat cheese, sautéed mushroom and kale with herb jus

Surf and turf

New Zealand grass feed beef eye fillet and prawns Mascarpone potato & mushroom duxelles, Guinness jus

Roast pork

Fennel roast pork with pumpkin mash & Quinoa salad with white wine jus

Grilled king salmon

Garlic confit potato, lemon and dill sauce steamed broccolini (GF)

Gnocchi

Gnocchi with sautéed spinach Burn butter sauce (V)

Ravioli

Ricotta & spinach ravioli with creamy herb sauce (V)

Bolognese

Herb tossed pasta with tempeh Bolognese (V)

Slow Roast Lamb

Braised lamb, bulgur, and wild rice pilaf with eggplant pickle, sautéed spinach & pomegranate sauce (GF/DF)

Chicken Ballotine with Olive and Fig Tapenade

Pommes anna with almond mole and sautéed green beans (GF)

Deserts on the next page....

Special dietaries catered to on request





# Plated dinner

Desert (choose 2 options for alternate drop)

Chocolate Zuccotti cake

with orange cream & raspberry coulis

Lemon meringue pie

with berry coulis

Domino chocolate cake

with baileys cream sauce

Creamy Butterscotch pudding

with mix nut tuile & espresso cream

Crème brûlée

with mix nut biscotti coffee ice cream

Chocolate mousse tart

with orange jelly, mixed berry comport

Includes selection of teas, herbal infusions & Ebony roastery coffee station

\$97.50 pp

Special dietaries catered to on request





# Beverages

## Sparkling Wine

Willowglen Brut	\$7.50 Glass	\$35.00 Bottle
Henkell Trocken Dry Sec	\$8.00 Glass	\$40.00 Bottle
Henkell Trocken Rose NV	\$8.00 Glass	\$40.00 Bottle
Allan Scott Cecilia Brut NV		\$60.00 Bottle
Piper Heidsieck Cuvee Brut		\$85.00 Bottle

## Chardonnay

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
Allan Scott	\$9.00 Glass	\$45.00 Bottle

## Sauvignon Blanc

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
Allan Scott	\$9.00 Glass	\$45.00 Bottle

## Pinot Gris

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
Allan Scott	\$9.00 Glass	\$45.00 Bottle



# Beverages

## Rose

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
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Allan Scott	\$9.00 Glass	\$45.00 Bottle
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## Merlot

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
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Allen Scott	\$9.00 Glass	\$45.00 Bottle
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## Pinot Noir

Lake Chalice Nest	\$8.50 Glass	\$40.00 Bottle
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## Spirits (served in a tall glass)

Single nip	\$7.00
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Double nip	\$10.00
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## RTD

Jack Daniels & Cola	\$10.00
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Jim Beam & Cola	\$10.00
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Smirnoff Ice	\$10.00
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Scrape Grace Vodka	\$10.00
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# Beverages

**Standard Beer** \$8.00 Bottle

Export Gold, Export low carb, Tui

**Zero 0%** \$8.00 bottle

Heineken Zero

**Light 2.5%** \$8.00 bottle

Heineken light

**Premium Beer** \$9.50 Bottle

Heineken, Export 33

**Cider** \$9.50 Bottle

Monteith's Crushed Apple

## Fizz & Orange Juice

Small glass \$2.50

Large glass \$4.00

1 Litre carafe \$10.00

## Other

Punch bowl \$60.00

Ginger beer \$5.20 Bottle

Lemon lime and bitters \$5.20 Bottle

Live + \$5.20 Can

Pump water \$4.50 Bottle

Kiwi blue water \$3.00 bottle

Sparkling grape juice \$6.50 Glass \$22.50 Bottle

